A NEVV BOOKE of Cookerie.

VVherein is set forth a most perfect direction to furnish an extraordinary, or ordinary Feast, either in Summer or Winter.

Also a bill of Fare for Fish-dayes, Fasting-dayes, Ember-weekes, or Lent.

And likewise the most commendable fashion of Dressing, or Sowcing, either Flesh, Fish, or Fowle: for making of Iellies, and other Made-dishes for Seruice, to beautifie either Noble-mans or Gentlemans Table.

Together with the newest fashion of cutting vp any Fowle.

Hereunto also is added the most exquisite English Cookerie.

All set forth according to the now, new, English and French fashion: By Iohn Murrell.

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M. 27.

TO THE VERTVOVS, AND VVEL-accompliſhed Gentlewoman Mris. FRANCIS HERBERT: Health and Proſperitie.

OF this *Name* and *Nature*, (worthy Gentlewoman,) many ſmal *Books* and *Pamphlets* haue heretofore been publiſhed; the moſt of which neuertheleſſe haue inſtructed rather how to mar then make good Meate: but this (in credit of my know-

ledge, and strict obseruation in Trauell) is experimentally such as it pretends to be in the Title-page thereof. VVhereof I can say but this, and this it will performe for the sayer, That it giues each Meate his right for the manner of dressing; each Dish his due, for the order of seruing; and both good proofe of my desire to please and profit in the publishing. So, referring it to your worthy perusall, and my selfe to your fauourable opinion, I euer remaine

Yours, no lesse humbly
then truely deuoted,

Iohn Murrell.

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FINIS.

A NEW BOOKE of Cookerie.

BY reason of the generall ignorance of most men in this practise of Catering, I haue set downe here, a perfect Direction how to set forth an extraordinary Diet for the Summer season, when these things mentioned may easily be had. It serueth also for a Direction for a Bill of fare: and also for a perfect direction for the seruing of the dinner orderly, twenty dishes to your first Messe, and as many to the second course to the same Messe, and tenne to the third course: so that in all you haue fifty dishes to

your Pelle. For the boards end you may leaue out some of the costliest dishes: if you haue tenne or twelue for the boards end it is sufficient. If you cannot come by all these things named, then you may place some other thing at your discretion in the place, so that it be not grosse meate, for grosse meat disgraceth the feast.

Also, another Direction for another Seruice for the Winter season, of twenty dishes to the first Pelle, and as many to the second Course to the same Pelle: so that in all there be forty dishes to the Pelle, although it be contrary to the other seruice of the Summer season. And you may take of these meates halfe so many to the boards end, and it will be sufficient both for the first and the second: but if your persons be of equall dignitie, then serue your first Pelle, and the boards end all as one alike equally.

A third Direction for a common ordinary Seruice of ten or twelue dishes to

to a Messe, to your first Messe, and as many to the second Course to the same Messe, so that in all there will be twenty dishes to your Messe: but to your boards end fyre or eight, according as your board will hold. If any of these meates named be wanting, then you may place some other that you haue ready at hand.

These Directions serue both for a bill of fare, and to serue out your meate in good order: it is also a direction to young practitioners which vnderstand not these businesses.

A Bill of ſeruice for an extraordinary Feaſt for Summer ſeaſon, 50. diſhes to a Meſſe.

1 A Grand Sallet.
2 A boild Capon.
3 A boild Pike.
4 A diſh of boild Pea-chickens, or Partriges, or yong Turky-chicks.
5 A boild Breame.
6 A diſh of yong Wild-ducks boild.
7 A diſh of boild Quailes.
8 A Florentine of Puffpaſte.
9 A forſt boild meat.
10 A hanch of Veniſon roaſted.
11 A Lombar Pie.
12 A Swan.
13 A Fawne or Kid, with a pudding in his belly, or for want of a fawne you may take a Pig and fley it.
14 A Paſty of Veniſon.
15 A Buſtard.
16 A Chicken Pye.
17 A Pheſant or Powtes.
18 A Potato Pye.
19 A Couple of Capponets.
20 A ſet Cuſtard.

The

The ſecond Courſe.

1 A Quarter of a Kid.
2 A boild Carp.
3 A Heron or Bitter.
4 A Congers head broiled, or Trowts.
5 A Partichock Pye.
6 A diſh of Ruffes or Godwits.
7 A colde bak'd meate.
8 A ſowſt Pigge.
9 A Gull.
10 A cold bak'd meate.
11 A ſowſt Pike, Breame or Carp.
12 A diſh of Partridges.
13 An Orengado Pye.
14 A diſh of Quailes.
15 A cold bak'd meate.
16 A freſh Salmon, Pearch or Mullet.
17 A Muddling Tart, Cherry, or Gooſbery Tart.
18 A dryed Neates-tongue.
19 A Jole of Sturgeon.
20 A ſucket Tart of Puffpaſte.

The third Course for the same Messe.

1 A Dish of Pewets.
2 A dish of Pearches.
3 A dish of greene Pease, if they be dainty.
4 A dish of Dotrels.
5 A dish of Partichocks.
6 A dish of butterd Crabs.
7 A dish of Prawnes.
8 A dish of Lobstars.
9 A dish of Anchoues.
10 A dish of pickled Oysters.

Another Direction for a Bill of fare for Winter seaſon, and alſo ſerueth to ſet forth your meate in order.

1 A Shield or Collar of Brawne.
2 A Sallet.
3 A boild Capon.
4 A boild Gurnet.
5 A boild Mallard.
6 A forſt boild meate.
7 A roaſt neats-tongue with a pudding in it.
8 A made diſh of Purpaſte.
9 A Shoulder of Mutton with Olives and Capers.
10 A Chine of Beefe.
11 A diſh of Cheuets of Veale.
12 A Swan or Goſe.
13 An Olive-pye.
14 A Pigge.
15 A Loyne of Veale, or a Leg of Mutton.
16 A Larke or Sparrow-pye.
17 A Turkey.
18 A Paſtie of Venilon.
19 A Capon.
20 A Cuſtard.

The ſecond Courſe for the ſame Meſſe.

1 A Young Lambe or Kid.
2 A couple of Rabbets.
3 A Rickſhaw fride or bak'd.
4 A roaſt Mallard.
5 A brace of Partridges.
6 A Chicken Pye.
7 A brace of Woodcockes.
8 A couple of Teales or Wigins.
9 A cold bak'd meate.
10 A diſh of Plouers.
11 A diſh of Snites.
12 A cold bak'd meate.
13 A diſh of Larkes.
14 A Quince or Warden Pye.
15 A fride Neates-tongue.
16 An Oyſter Pye.
17 A diſh of Puttes.
18 A Iole of Sturgion.
19 A laid Tarte of Puffpaſte and Sucket.
20 A diſh of pickled Oyſters.

The

The firſt Courſe for a ſmall common Seruice of meate, to direct them which are vnperfect to bring them to further knowledge of greater Seruice.

1 A Boild Capon or Chickens.
2 A leg of Lambe farc'd of the French faſhion, or a neats-tongue.
3 A boild Mallard or Rabbet.
4 A diſh of boild Oliues of Veale, or Collops and egges.
5 A piece of roaſt Beefe.
6 A diſh of Cheuets of Veale, or Mutton pies, if it be Winter, but if it be Summer an Olive-pie.
7 A leg of Mutton roaſted whole, or a Loine of Veale, or both.
8 A Pig.
9 A Swan, Goſe, or Turkey.
10 A Paſty of Veniſon, or a Fore-quarter of Mutton, or a fat rumpe of Beefe.
11 A Capon, Pheaſant, or Yearne.
12 A Cuſtard.

A ſecond Courſe to the ſame dyet.

1 A Quarter of Lambe.
2 A couple of Rabbets.
3 A Mallard, Teale or Wigin.
4 A brace of Partridges or Woodcockes.
5 A chicken or pigion-pye.
6 A diſh of Plouers or Snites.
7 A couple of Chickens.
8 A Warden or Quince pye.
9 A ſowſt Pig or Capon.
10 A Cherry or Goſbery Tart, or a Quarter-tart of Pippins.
11 A diſh of ſome kinde of ſowſt-fiſh.
12 Lobſters or pickled Oyſters.

A Table of Direction for a bill of fare for fish-dayes, and Fasting-dayes, Ember-weekes, or Lent.

The first course for the same dyet.

1 A Dish of Butter.
2 Rice milke.
3 Butterd Egges.
4 Stude Dysters.
5 A boild Rochet or Gurnet.
6 A boild Sallet of Hearbs, or of Carrets.
7 A boild Pike.
8 Butterd Loaues.
9 Cheuets of Ling or Stockfish.
10 Another Sallet.
11 Stude Trowts or Smelts.
12 A dish of butterd Stockfish.
13 Salt Eele, or white-Herring.
14 A Iole of Ling.
15 A Skirret-Pye.
16 Butterd Flounders or Plaice.

17 An

17 An Eele or Carpe pye.
18 Haddocke, Freſh-Cod, or Whiting.
19 Salt Salmon.
20 A Cuſtard.

The ſecond Courſe for this diet.

1 A Boſld Carpe.
2 Spitchcockes of Eeles.
3 Fride Stockfiſh.
4 Boſlde Eeles.
5 Bak'd Puffes.
6 A roaſted Eele.
7 Butterd Parſnips.
8 Fride Oyſters.
9 Blaunch't Panchet in a Frying-pan.
10 A fride Rochet.
11 An Oyſter-pye.
12 Fride Smelts.
13 A Pippin-pye.
14 Fride Flounders.
15 Butterde Crabs.
16 Fride Skirrets.

17 A Tarte of Spinage or of Carrets.
18 Conger.
19 Lobstar or Prawnes.
20 Pickled Oysters.

If your Messe be halfe so much for the boards-end, it will be enough both for the first and second course.

A generall table of direction for the order of cutting vp of Fowle, to direct them which know not, and are willing to learne.

To cut vp a Swanne.

THe manner of cutting vp of a Swanne, muſt be to ſlit her right downe in the middle of the breaſt, and ſo cleane through the backe, from the neck to the rumpe, ſo part her in two halues, but you muſt doe it cleanly and handſomly, that you breake not nor teare the meate, then lay two halues in a faire Charger, with the ſlit ſides downeward, throw ſalt about it, and ſet it againe on the table. Let your ſawce be chaldron for a Swan, and ſerue it in ſawcers.

To

To cut vp a Goose.

YOu must breake a Goose vp contrary to this fashion. Take a Goose being rosted, and take off both the legs faire like a shoulder of lambe, take them quite from the body, then cut off the belly peece round, close to the lower end of the breast: then lace her downe with your knife cleane through the breast, on each side your thumbs breadth from the bone in the middle of the breast. Then take off the pinnion of each side, and the flesh which you first laced with your knife, raise it vp cleane from the bone, and take it cleane from the carkasse with the pinnion. Then cut vp the bone which lieth before in the breast, which you commonly call the merry-thought, the skin and the flesh being vpon it. Then cut from the breast-bone another slice of flesh cleane through, and take it cleane from the bone: then turne your carkasse, and cut in sunder, the back-bone above the loyne bones, then take the

rumpe

rumpe end of the backe-bone, and lay it in a faire dish, with the skinne-side vpward, lay at the fore-end of it the Merry-thought, with the skin side vpward, and before that the apron of the Goose: then lay your pinions on each side contrary, set your legges on each side contrary behinde them, that the bone end of the legges may stand vp crosse in the middle of the dish, and the wing pinions may come on the outside of them. Put vnder the wing pinions on each side the long slices of flesh which you cut from the breast-bone, and let the ends méete vnder the legge-bones, and let the other ends lie out in the dish betwixt the legge and the pinion: then powre in your sawce into the dish vnder your meate, then throw on salt, and set it on the table.

To cut vp a Turkie or Bustard.

YOu must raise vp the legge very faire, and open the ioynt with the point of your knife, but take not off the legge: Then lace downe the breast with

with your knife on both sides, and open the breast pinion with your knife, but take not the pinion off, then raise vp the Merry-thought betwixt the breast-bone & the top of the Merry-thought, then lace downe the flesh on both sides of the breast-bone, then raise vp the flesh called the brawne, and turne it outward vpon both sides, but breake it not, nor cut it not off: then cut off the wing pinion, at the ioynt next to the body, and sticke it on each side the pinion in the place where ye turned out the brawne, but cut off the sharpe end of the pinion, and take the middle peece, and that will fit iust in the place.

You may cut vp a Capon or Pheasant the same way: but of your Capon cut not off the pinion, but in the place where you put the pinion of the Turkie, you must put the gizard of your Capon on each side halfe.

To cut vp a Hearne.

YOu must take off both the legges, lace it downe the breast with your

knife on both sides, and raise vp the flesh, and take it cleane off with the pinion. Then you must sticke the head in the breast, and set the pinion on the contrary side of the carkasse: and the legge on the other side of the carkasse, so that the bone ends may meete crosse ouer the carkasse, and the other wing crosse ouer on the top of the carkasse.

To cut vp a Mallard.

RAise vp the pinion and the legge, but take them not off, and raise the Merrie-thought from the breast, and lace it downe on each side of the breast with your knife, bending to and fro like waues.

To cut vp a Rabbet.

TVrne the backe downeward, and cut the belly flaps cleane off from the kidnie, but take heede you cut not the kidnie, nor the flesh. Then put in the point of your knife betweene the kidnies: and loosen the flesh from the bone

bone on each side of the bone, then turne vp the backe of the Rabbet, and cut it crosse betweene the wings, then lace it downe close by the bone with your knife on both sides, then open the flesh of the Rabbet, from the bone with the point of your knife against the kidnie: and pull the legge open softly with your hand, but plucke it not off, then thrust in your knife betwixt the ribs and the kidnie, and slit it out, then lay the legges close together.

To boyle a Capon Larded with Lemmons, on the French fashion.

Scald your Capon, and take a little double Oatmeale to make it boile white. Then take two or three ladlefuls of Mutton broth, a Fagot of sweet Hearbs, two or three Dates, cut in long peeces, a few parboyld Currins, a little whole Pepper, a peece of whole Mace, and one Nutmegge. Thicken it with Almonds. Season it with Vergis, Sugar, and a little sweet Butter. Then take vp your Capon, and larde it very thick with a preserued Lemmon. Then lay your Capon in a deepe Meat-dish for boyld meates, and poure the broth vpon it. Garnish your Dish with Suckets and preserued Barberries.

To

To ſowce a Pigge.

SCald a large Pigge, cut off his head and ſlit him in the middeſt, and take out his bones, and waſh him in two or three warme waters. Then collar him vp like Brawne, and ſowe the collars in a faire cloth. Then boyle them very tender in faire water, then take them vp and throw them in faire water and Salt vntill they be colde, for that will make the ſkinne white. Then take a pottle of the ſame water, that the Pigge was boyled in, and a pottle of white Wine, a race of Ginger ſliced, a couple of Nutmegges quartered, a ſpoonefull of whole Pepper, fiue or ſixe Bay-leaues: ſeethe all this together, when it is colde put your Pigge into the ſowce-drinke, ſo you may keepe it halfe a yeare, but ſpend the head.

To ſowce Oyſters.

TAke out the meat of the greateſt Oyſters: ſaue the liquor that

commeth from them, and ſtreine it into an earthen Pipkin: put into it halfe a pinte of white Wine, and halfe a pinte of white Wine vineger: put in ſome whole Pepper, and ſliced Ginger. Boyle all theſe together with two or three Cloaves, when it hath boyled a little, put in your Oyſters, and let them boile two or three walmes, but not too much. Then take them vp, and let the ſirrup ſtand vntill it be cold: then put in your Oyſters, and ſo you may keepe them all the yeere.

To ſowce a Pike, Carpe, or Breame.

DRaw your Fiſh, but ſcale it not: ſaue the Liuer and the refuſe of it, ſlit the ſaid refuſe, and waſh it. Then take a pottle of faire water, a quart of white Wine, and a Fagot of ſweet Hearbs: ſo ſoone as you ſee your wine boyle, throw in your Fiſh with the ſcales on, and when you ſee your Fiſh boyle, poure in a little Vinegar, and it will make your Fiſh criſpe.

Then

Then take vp your Fish, and put it in a Tray. Then put into the liquour some whole Pepper, a little whole Ginger, and when it is boyled together well with a little Salt, and colde, put in your Fish into an earthen Pan: when you serue it in, serue Gelly in Sawcers, with a little fine Ginger about the Sawcers sides, and Fennell on your Fish.

To boyle Flounders, or Gudgeons, on the French fashion.

BOyle a pint of white wine, and a pint of faire water, a few sweet Hearbs, tops of young Time, sweet Marioram, winter Sauorie, tops of Rosemary, a peece of whole Mace, a little Parsly pickt small: when all is boyled well together, put in your Fish, and scum it well. Then put in a little crust of Maunchet, a quarter of a pound of sweet Butter. Season it with Pepper, and Vergis, and so serue it in.

To boyle a Gurnet on the French fashion.

DRaw your Gurnet, and wash it cleane, boyle it in water and salt, with a Fagot of sweet Hearbs: then take it vp, and poure vpon it Vergis, Nutmeg, Butter and Pepper: thicken it with the yolkes of two new laid Egges. All this being poured vpon your Fish, garnish your dish with preserued Barberies, or a slyced Orenge.

To boyle a legge of Mutton on the French fashion.

CVt out all the meat at the but-end, leauing the bone still in. Mince it small with Beefe Suit, and Marrow. Then take sweet Creame, yolkes of Egs, a few Razins of the Son, two or three Dates minced, a little grated Bread. Season it with Pepper, Salt, and Nutmegge: then worke it stiffe, like a Pudding, and cram it in againe. Then stue it in a Pot with a Marrow-

bone,

bone, and a knuckle of Veale: ſerue the Legge by it ſelfe, and your knuckle in ſtued broth, and your Marrow-bones vpon Buys, with Carrets, and Pepper.

To haſh a legge of Mutton on the French faſhion.

PArboyle your Legge, and take it vp, and pare off ſome thinne ſlices, and pricke your Legge through, and let out the graue on the Slices: then bruiſe ſweet herbs with the backe of a Ladle, and put a peece of ſweet Butter. Seaſon it with Vergis, and Pepper: and when your Mutton is boyled, poure it on it, and ſerue it ſo to the Table.

To roaſt a Legge of Mutton on the French faſhion

PAre all the ſkinne as thinne as you can: Lard it with ſweet Lard, and ſticke about it a dozen Cloues: when it is halfe roaſted, cut off three or foure thin peeces, and mince it ſmall, with a

few

few ſweet herbs, and a little beaten Ginger. Put in a Ladlefull of Claret wine, a peece of ſweet Butter, two or three ſpoonefuls of Vergis, a little Pepper, a few parboyld Capers: when all this is boyled together, chop the yolke of an hard Egge into it. Then dreſſe your Legge, and ſerue it vpon Sawce.

To roaſt a Neates tongue, on the French faſhion.

Chop ſweet herbs fine, with a peece of a raw Apple, ſeaſon it with Pepper, Ginger, and the yolke of a new laid Egge chopt ſmall to mingle amongſt it: then ſtuffe it well with that farcing, and ſo roaſt it. The ſawce for it is Vergis, Butter, and the iuyce of a Lemmon, and a little Nutmegge. Let the Tongue lye in the ſawce when it goeth to the Table. Garniſh your Diſh as you thinke fitteſt, or as you are furniſht.

To

To boyle Pidgeons with Rice, on the French fashion.

FIt them to boyle, and put into their bellies ſweet Hearbs, viz. Parſly, tops of yong Time: and then put them into a Pipkin, with as much Mutton broth as will couer them, a peece of whole Mace, a little whole Pepper: boyle all theſe together vntill your Pidgeons be tender. Then take them off the fire, and ſcum off the fat cleane from the broth, with a ſpoone, for otherwiſe it will make it to taſte ranke. Put in a peece of ſweet Butter: ſeaſon it with Vergis, Nutmegge, and a little Sugar: thicken it with Ryce boyled in ſweet Creame. Garniſh your Diſh with preſerued Barberies, and Skirret rootes, being boyld with Vergis and Butter.

To

To boyle a Rabbet with Hearbs on the French fashion.

FIt your Rabbet for the boyling, and seethe it with a little Mutton broth, white Wine, and a peece of whole Mace: then take Lettuce, Spynage, Parsley, winter Sauory, sweet Marioram: all these being pickt, and washt cleane, bruise them with the backe of a Ladle (for the bruising of the Hearbs will make the broth looke very pleasantly greene.) Thicken it with a crust of Manchet, being steeped in some of the broth, and a little sweet Butter therein. Season it with Vergis, and Pepper, and serue it to the Table vpon Sippits. Garnish your Dish with Barberies.

To boyle Chickens in white broth.

TRusse your Chickens fit to boyle, as was before shewed in the Rabbets, cut two or three Dates in small peeces:

peeces: take a peece of whole Mace: thicken your broath with Almonds: Season it with Vergis, and a little Pepper. Garnish your Dish sides with sweet Sucket and Sugar, after you haue seasoned your broth. In like sort you may boyle a Capon, but then you must put Marrow into your white broth. If you dislike Mutton-broth, then boyle it by it selfe in faire water till it turne as white as a Curd. But the French men follow the other way, and it is the better.

To boyle a Teale, or Widgeon, on the French fashion.

PArboyle eyther of these Fowles, and throw them in a Pale of faire water (for that taketh away the rankenesse of the flesh.) Then roast them halfe, and take them off the fire, and put sweet hearbs in the bellies of them: lace them downe the breast, and sticke them with two or three whole Cloues in the breasts with your knife, in euery one of them so many. Then put them into

into a Pipkin, with two or three Ladle-fuls of ſtrong Mutton-broth, a peece of whole Mace, two or three little Onions minſt ſmall. Thicken it with a toaſt of houſhold-bread: put in a peece of ſweet Butter, as big as a Walnut: Season it with Pepper and Vergis.

To ſmoore an old Coney, Ducke, or Mallard, on the French faſhion.

PArboile any of theſe, and halfe roaſt it, launch them downe the breaſt with your knife, and ſticke them with two or three Cloues. Then put them into a Pipkin with halfe a pound of ſweet Butter, a little white Wine Vergis, a peece of whole Mace, a little beaten Ginger and Pepper. Then mince two Onyons very ſmall, with a peece of an Apple, ſo let them boyle leyſurely, cloſe couered, the ſpace of two howres, turning them now and then. Serue them in vpon Sippets.

Another

Another way to boyle Chickens, or Pidgeons, with Gooseberries or Grapes.

BOile them with Mutton-broth and white Wine, a peece of whole Mace, put into the bellies of them sweet Hearbs: when they be tender thicken it with a peece of Maunchet, and two hard yolkes strained with some of the same broth. Then put some of the same broth into a boild-meat dish, with Vergis, Butter, and Sugar, and so boyle your Grapes or Gooseberries in the dish close couered, till they be tender, and poure it on the brest of your dish.

To boyle a Chyne of Mutton or Veale, in sharpe broth on the French fashion.

COuer your meat with faire water and a little white Wine, a peece of whole Mace, a Nutmeg quartered, a handfull of Hearbes cleane pickt, and bruised

bruised with the back of a Ladle, yong Lettice, Spinnage, Parsley, tops of young Time: when all is boyled well together, thicken it with a crust of Manchet, and the yolke of a hard egge, steeped in some of the same broth, and draw it through a Strainer, and thicken your broth with it. Season it with a little Vergis and Pepper.

To boyle Larkes or Sparrowes.

TRusse them fit to boyle, and put them into a Pipkin, with a Ladlefull of Mutton broth, a peece of whole Mace, a quarter of a Nutmeg, a fagot of sweet Hearbes, and a little young Parsley pickt cleane and shorte: put your Parsley lose into your broth: season it with Vergis, Pepper and Sugar. Thicken it with the yolkes of two new laid Egges hard, and a peece of Manchet, strained with some of the same broth, untill they be tender. Garnish your dish as you will.

Baked-

Baked-meates.

A made dish of Coney Lyuers.

Parboyle three or foure of them, and chop them fine with sweet Hearbes, the yolkes of two hard egges. Season it with Sinamon, Ginger, and Nutmeg, and Pepper: put in a few parboyld Currans, and a little melted butter, and so make it vp into little patties, fry them in a Frying-panne, shane on Sugar, and serue them to the board.

A made dish of a Sweet-bread.

Boyle, or roast your Sweet-bread, and put into it a few parboyld Currans, a minst Date, the yolkes of two new-laid Egges, a peece of a Manchet grated fine. Season it with a little

Pepper, Salt, Nutmeg, and Sugar, iuzing in the iuyce of an Orenge or Lemmon, & put it betweene two sheets of Puft-paſte, or any other good paſte: and eyther bake it, or frye it, whether you pleaſe.

A made diſh of Sheepes tongues.

BOyle them tender, and ſlice them in thinne ſlices: then ſeaſon them with Sinamon, Ginger, and a little Pepper, and put them into a Coffin of fine Paſte, with ſweet Butter, and a few ſweet Hearbes chopt fine. Bake them in an Ouen. Then take a little Nutmeg, Vinegar, Butter, Sugar, the yolke of a new-laid egge, one ſpoonfull of Sacke, and the iuyce of a Lemmon: boyle all theſe together on a chafingdiſh of coales, and put it into your Pye: ſhog it well together, and ſerue it to the table.

A Florentine of a Cony, the wing of a Capon, or the Kidney of Veale.

MInce any of theſe with ſweet Hearbs, parboyld Currans, a

Date

Date or two minst small, a peece of a preserued Orenge or Lemmon, minst as small as your Date. Season it with Ginger, Sinamon, Nutmeg, and Sugar: then take the yolkes of two new laid Egges, a spoonefull of swéet Creame, a peece of a short Cake grated, and marrow cut in short peeces. Bake this in a dish betweene two leanes of puft-paste, put a little Rose-water to it before you close your paste. When it is baked, shaue on Sugar.

A Fridayes Pye, without eyther Flesh or Fish.

VVAsh greene Bétes cleane, picke out the middle string, and chop them small with two or three well reliſht ripe Apples. Season it with Pepper, Salt, and Ginger: then take a good handfull of Razins of the Sunne, and put all in a Coffin of fine Paste, with a peece of swéet Butter, and so bake it: but before you serue it in, cut it vp, and wring in the iuyce of an Orenge and Sugar.

A Chewet of Stockfish.

BOyle watered Stockefish, and make it fit to be eaten: when it is cold take the whitest of the Fish and mince it small: put in parboyld Currans, Raizins of the Sunne. Season it with Nutmeg, Pepper, Salt, and a peece of sweet Butter. Bake it, but before you serue it in, cut it vp, and wring in the iuyce of an Orenge.

A Quarter-Tart of Pippins.

QUarter them, and lay them betweene two sheetes of Paste: put in a peece of whole Cinamon, two or three bruised Cloues, a little sliced Ginger, Orengado, or onely the yellow outside of the Orenge, a bit of sweet Butter about the bignesse of an Egge, good store of Sugar: sprinckle on a little Rose-water. Then close your Tart, and bake it: Ice it before it goe to the board, serue it hot. This Tart you may make of any Puft-paste, or short paste

paſte that will not holde the rayſing. If you bake in any of theſe kindes of paſtes, then you muſt firſt boyle your Pippins in Claret-Wine and Sugar, or elſe your Apples will be hard when your Cruſt will be burnt and dryed away. Beſides, the Wine giueth them a pleaſant colour, and a good taſte alſo. Though you boyle your Pippins tender, take heede you breake not the quarters but bake them whole.

A Gooſeberry Tart.

PIcke the ſtalkes of your Gooſeberries, and the pips in the tops: put them in good Paſte, with a little greene Ginger ſliced in ſlices: caſt on good ſtore of Sugar and Roſe-water, and ſo cloſe them.

A Cherry Tart.

BRuyſe a pound of Cherryes, and ſtampe them, and boyle the ſirrup with Sugar. Then take the ſtones out of two pound: bake them in a ſet Coffin: Ice them, and ſerue them hot in to the board.

To make an Oyster Pye.

SAue the liquour of your largest Oysters, season them with Pepper and Ginger, and put them into a Coffin: put in a minst Onyon, a few Currans, and a good peece of Butter. Then poure in your sirrup and close it. When it is bakte, cut vp the Pye, and put in a spoonefull of Vinegar and melted Butter: shake it well together, and set it in againe into the Ouen a little while: Then take it out, and serue it in.

A made dish of Mussels and Cockles.

PArboyle them, and take out the meat, and wash them very cleane in the water they were boyled in, and a little White-wine: mince them small with two or three yolkes of new-laid Egges. Season it with Pepper, Salt, and a little nutmeg: then wring in the iuyce of an Orenge, and put them betweene two sheetes of Paste. Bake it, Ice it, & vse it: you may also fry them.

To

To bake a Neates-tongue to be eaten hot.

BOyle it tender, and pill off the skin, take the flesh out at the butend: mince it small with Ore-suet and marrow. Season it with Pepper, salt, Nutmeg, parboyld Currans, and a minced Date cut in peeces. Take the yolkes of two new-laid Eggs, and a spoonefull of sweet Creame, worke all together with a siluer spoone in a Dish, with a little powder of a dryed Orenge-pill: sprinckle a little Vergis ouer it, and cast on some Sugar. Then thrust it in againe as hard as you can cram it. Bake it on a dish in the Ouen: baste it with sweet Butter, that it may not bake dry on the outside: when it is to be eaten sawce it with Vinegar and Butter, Nutmeg, Sugar, and the iuyce of an Orenge.

A delicate Chewet.

PArboyle a peece of a Leg of Veale, and being cold, mince it with beefe-

Suit, and Marrow, and an Apple, or a couple of Wardens: when you haue minst it fine, put to a few parboyld Currans, fiue Dates minst, a peece of a preserued Orenge-pill minst, Marrow cut in little square peeces. Season all this with Pepper, Salt, Nutmeg, and a little Sugar: then put it into your Coffins, and so bake it. Before you close your Pye, sprinckle on a little Rose-water, and when they are baked shaue on a little Sugar, and so serue it to the Table.

To make an Vmble-pye, or for want of Vmbles to doe it with a Lambes head and Purtenance.

BOyle your meate reasonable tender, take the flesh from the bone, and mince it small with Weke-suet and Marrow, with the Liuer, Lights, and Heart, a few sweet Hearbes and Currans. Season it with Pepper, Salt, & Nutmeg: bake it in a Coffin rassed like an Vmble-pye, and it will eate so like vnto Vmbles, as that you shall hardly by taste discerne it from right Vmbles.

To

To bake a Calues Chaldron.

PArboyle it, and cole it, and picke out the Kernels, and cut it in small peeces: then season it with Pepper, Salt, and Nutmeg: put in a few sweet Herbs chopt, a peece of sweet Butter, sprinckle it with Vergis, and so close it. When you serue it in, put to it a little of a Caudle, made with Nutmeg, Vinegar, Butter, Sugar, and the yolkes of two new-laid Egs, a spoonefull of Sacke, and the iuyce of an Orenge.

To bake a Carpe.

SCalde, wash, and draw a fayre large Carpe: season it with Pepper, Salt and Nutmeg, and put it in a Coffin with good store of sweet Butter: cast on great Razins of the Sunne, the iuyce of two Orenges, put your butter vppermost, to keepe the rest moyst: sprinckle on a little vinegar before you close it, and so bake it.

To

To bake a Tench with a Pudding in her belly.

LEt your fish bleed in the taile, then scalde it, and scowre it: wash it cleane, and dry it with a cloath. Then take grated Bread, sweet Creame, the yolkes of two or three new-laid Egges, a few parboyld Currans, a few sweet Herbs chopt fine. Season it with Nutmeg and pepper, and make it into a stiffe Pudding, and put it into your Tenches belly. Season your Fish on the outside with a little Pepper, salt and Nutmeg, and so put him in a deepe Coffin with a peece of sweet Butter, and so close your Pye, & bake it. Then take it out of the Ouen, and open it, and cast in a peece of a preserued Orenge mint. Then take Vinegar, Nutmeg, Butter, Sugar, and the yolke of a new-laid Egge, and boyle it on a Chafingdish of coales, alwayes stirring it to keepe it from curding. Then poure it into your pye, shogge it well together, and serue it in.

To

To bake Eeles.

CUt your Eeles about the length of your finger: season them with pepper, salt and Ginger, and so put them into a Coffin, with a good peece of sweet Butter. Put into your Pye great Razins of the Sun, and an Onyon minst small, and so close it and bake it.

To bake Chickens with Grapes.

TRusse and scald your chickens, season them well with Pepper, Salt, and Nutmeg: and put them into your Pye, with a good peece of Butter: bake it and cut it up, and put upon the breast of you Chickens, Grapes boild in Vergis, butter, Nutmeg, and Sugar, with the juyce of an Orenge.

To bake a Steake-pye with a French Pudding in the Pye.

SEason your Steakes with pepper, Salt, and Nutmeg: and let it stand in

in a tray an houre. Then take a peece of the leaneſt of a Legge of Mutton, and mince it ſmall with Ore-ſuet, and a few ſweet hearbs, toppes of young Time, a branch of pennyroyall, two or three leaues of red Sage, grated bread, yolkes of Egges, ſweet Creame, Razins of the Sunne, worke all together like a pudding with your hand ſtiffe, and rowle it round like bals, and put them in your Steakes in a deepe coffin, with a good peece of ſweet Butter, ſprinkle a little Vergis on it, and bake it: then cut it vp, and rowle Sage-leaues in Butter, and frie them, and ſticke them vpright in your walls, and ſerue your Pye without a couer, with the iuyce of an Orenge or Lemmon.

To make a good Quince Pye.

PAre them, and coare them (the beſt of the Quince is next vnto the ſkinne. therefore pare it as thinne as is poſſible) ſtuffe them with Sugar, then with as much other ſugar as they weigh, put them with peeces of ſliced Ginger

Ginger in a Coffin, ſprinkle on a little Roſe-water before you cloſe your Pie. Bake it, and let it ſtand long a ſoaking in the Ouen, Ice it, and ſerue it in.

To make a Pippin Pye.

TAke their waight in Sugar, and ſtick a whole Cloue in euery peece of them, and put in peeces of whole Sinamon, then put in all your Sugar, with a ſlice or two of whole Ginger: ſprinckle Roſe-water on them before you cloſe your Pye: bake them and ſerue them in.

To bake a Pigge.

SCalde it, and ſlit it in the middeſt, ſley it, and take out the bones. Season it with Pepper, Salt, Cloues, Mace and Nutmeg: chop ſweet hearbs fine, with the hard yolkes of two or three new-laid Egges, and parboyld Currans. Then lay one halfe of your Pigge into your Pye, and Hearbs on it: then put on the other halfe with more

more Hearbes aloft upon it, and a good piece of sweet Butter aloft upon all. It is a good dish both hot and cold.

To bake Fallow-Deere in the best manner.

BAke it first in his owne blood, onely wipe it cleane, but wash it not, bone it, and skin it, and season it with Pepper and Salt. Then bake it in fine Paste afterward, either puft-paste, or short-paste.

To bake redde Deere.

PArboyle it, and presse it, and let it lye all night in redde Wine, and Vinegar: then Lard it thicke, and season it with Pepper, Salt, Cloues, Mace, Nutmeg, and Ginger. Bake it in a deepe Coffin of Rye-paste, with store of Butter: let it soake well. Leaue a vent-hole in your Pye, and when you draw it out of the Ouen, put in melted Butter, Vinegar, Nutmeg, Ginger, and a little Sugar: shake it very

very well together, and put it into the Ouen againe, and let it ſtand there or foure houres at the leaſt, to ſoake throughly, when your Ouen is colde take it out, & ſtop the hole with Butter.

To bake wilde Boare.

TAke the buttocke of a Brawne, and the fillets: parboyle it, and mince it ſmall, and ſtampe it in a Morter till it come like Paſte, all in a lumpe. Then Lard it, and vſe it like the red Deere. The fillets alſo of Beefe for a need will ſerue very well.

To bake a Swan.

SCald it, and take out the bones: then parboyle it, and ſeaſon it well with Pepper, Salt, and Ginger. Then Lard it, and put it in a deepe Coffin of Rye-paſte with ſtore of Butter. Let it ſoake well, when you take it out of the Ouen put in more Butter moulten at the venthole.

To

To bake a Turkey or a Capon.

BOne the Turkey, but not the Capon: parboyle them, & sticke cloues in their breasts: Lard them and season them well with Pepper and Salt, and put them in a deepe Coffin with the breast downeward, and store of butter. When it is bake poure in more butter, and when it is cold stop the vent hole with more butter.

To bake a Hare on the French fashion.

PArboyle two Hares, and take the flesh from the bone, and mince it small, and beate it in a Morter into a lumpy substance: then seuer it in wine and Vinegar, as you would doe redde Deare, and season it so also. Lay all this pulp about the Chyne of one Hare, so it will seeme but one: Lard it well, and put it into a Coffin, with store of Butter, and so bake it. Then take it out of the Ouen, & put into it a little melted Butter,

Butter, Nutmeg, Ginger, and Sugar, and ſet it into the ouen againe to ſoake: when it is colde ſtop the hole with butter.

To bake a wilde-Gooſe or Mallard.

PArboyle them, and breake the breſt bone of a large Gooſe, or take it quite out, and all the other bones alſo, but not out of a Mallard. Season them and lard them, and put them into deepe Coffins, with ſtore of Butter: when you draw them out of the Ouen, put in more, and doe as before is shewed.

To bake a Curlew or Hearneſhaw.

TRuſſe them, and parboyle them but vpon one ſide. Season them with Pepper, ſalt & Ginger. Put them in deepe Coffins, with ſtore of Butter, and let the heads hang out for a ſhew.

To bake Woodcockes or Blacke-birds.

TRuſſe, parboyle, and ſeason them with pepper and ſalt: your Woodcocke may be larded: doe as in others.

To bake Larkes or Sparrowes.

SErue them as before was sheiwed in the Woodcockes and Blackebirds.

Fritters on the Court-fashion.

TAke the Curds of a Hack-pollet, the yolkes of fiue new-laid egges, and the whites of two of them, fine flower, and make thicke batter: cut a Pomewater in small peeces: season it with Nutmeg and a little Pepper, put in a little strong Ale, & warme milke: mingle altogether, and put them into Lard, neyther too hot nor too cold. If your batter swim it is in good temper.

To make Pancakes so crispe that you may set them vpright.

MAke a dozen or a score of them in a little frying-pan, no bigger then a Sawcer, & then boyle them in Lard, and they will looke as yellow as gold, besides the taste will be very good.

A Sallet of Rose-buds and Cloue Gilly-flowers.

PIcke Rose-buds, and put them into an earthen Pipkin, with White-wine vinegar and Sugar: so may you vse Cowslips, Violets, or Rosemary-flowers.

To keepe greene Cucumbers all the yeere.

CUt fire Cucumbers in peeces, boile them in spring-water, Sugar, and Dyll, a waime or two. Take them vp and let your pickle stand vntil it be cold.

To keepe Brome Capers.

BOile the greatest and hardest buds of the Brome in Wine-vinegar and Bay-salt, scum it cleane: when it is cold you may put in raw ones also, each by themselues: put in a peece of Lead on the raw ones, for all that swim will be blacke, and the other that are pressed downe, as greene as any Leek. The boild ones will change colour.

Puſlaine ſtalkes.

GAther them at the fulleſt growth but not to olde: parboyle them, and keepe them in White-wine vinegar and Sugar.

To make Caper-rowlers of Radiſh cods.

TAke them when they be hard, and not ouermuch open: boyle them tender in fayre water, boyle White-wine vinegar and Bay-ſalt together, and keepe them in it.

Diuers Sallets boyled.

PArboyle Spinage, and chop it fine, with the edges of two hard Trenchers vpon a boord, or the backs of two Chopping-knives: then ſet them on a Chafingdiſh of coales with Butter and Vinegar. Season it with Sinamon, Ginger, Sugar, and a few parboyld Currans. Then cut hard Egges into quarters

quarters to garnish it withall, and serue it vpon Sippets. So may you serue Burrage, Buglosse, Endiffe, Suckory, Coleflowers, Sorrel, Marigold leaues, water-cresses, Leekes boiled, Onions, Sparragus, Rocket, Alexanders. Parboyle them, and season them all alike: whether it be with Oyle and Vinegar, or Butter and Vinegar, Sinamon, Ginger, Sugar and Butter: Egges are necessary, or at least very good for all boyld Sallets.

Buds of Hoppes.

Seethe them with a little of the tender stalke in faire water: & put them in a dish ouer coales with Butter, and so serue them to the Table.

A Sallet of Mallowes.

Strip off the leaues from the tender stalkes, sauing the toppes: let them lye in water, and seethe them tender, and put them in a dish ouer coales, with Butter and Vinegar: let them stand a while: then put in grated bread and Sugar betweene euery lay.

A Sallet of Burdocke roots.

Cut off the outward rinde, and lay them in water a good houre at the least: when you haue done, ſeethe them vntill they be tender: then ſet them on coales with butter and vinegar, and ſo let them ſtand a pritty while: then put in grated Bread and Sugar, betwixt euery lay, and ſerue them in.

To make blancht Maunchet in a Frying-pan.

Take halfe a dozen egs, halfe a pint of ſweet Creame, a penny maunchet grated, a Nutmeg grated, two ſpoonefuls of Roſe-water, two ounces of Sugar, worke all ſtiffe like a Pudding: then fry it like a Tanſey in a very little Frying-pan that it may be thicke: fry it browne, and turne it out vpon a plate. Cut it in quarters, and ſerue it like a Pudding: ſcrape on Sugar.

Puddings.

Puddings.

A fierced Pudding.

Mince a Legge of Mutton, with ſweet herbs: ſcarce grated Bread through a Collinder, mince Dates, Currans, Razins of the Sunne being ſtoned, a little Orengado cut finely, or a preſerued Lemmon, a little Coriander-ſeedes, Nutmeg, Ginger, & Pepper: mingle all together with milke and Egges raw, wrought together like Paſte: wrap the meate in a cawle of Mutton or of Veale, and ſo you may eyther boyle or bake them. If you bake them, beate the yolke of an Egge with Roſe-water, Sugar, and Sinamon. And when it is almoſt bake draw it out, and ſtrike it with Sinamon and Roſemary.

A Pudding of Veale.

MInce raw Veale very fine, cut some Larde, like Diamonds: mince sweet Marjoram, Pennyroyall, Camomil, Winter-Savory, Nutmeg, Pepper, Ginger, and Salt made hot, the gut of a fat Mutton Hogge: cut it about an inch long: worke it together with store of Sinamon and Sugar and Barberryes, sliced Figges, blanched Almonds, halfe a pound of Veale-suet, most finely minst: put this into your short skinnes: set them a boyling in a pipkin of Claret-wine, with large Mace, a sliced Lemmon, and Barberries in knots, or Grapes: this is a delicate Pudding.

A Fregesey of Egges.

BEat a dozen of Egs with Creame, Sugar, Nutmeg, Mace, Rose-water, and a Pomewater cut ouerthwart in slices: put them into the Frying-pan with sweet Butter, and the

the Apples first: when they be almost enough take them vp, and cleanse your Pan: put in sweet Butter, and make it hot: put in halfe the Egges and Creame at one time: stirre it with a Sawcer, or such a thing. Take it out, and put it in a dish, put in the rest of the Egges and Creame like the former, and then put in your Apples round about the batter. Then cast on the other side on the top of it, and keepe it from burning with sweet Butter. When it is fryed on both sides enough wring on the iuyce of an Orenge, and serue it in.

A Cambridge Pudding.

SCarce grated bread through a Cylinder, mince it with Flower, minst Dates, Currans, Nutmeg, Sinamon, and Pepper, minst Suet, new Milke warme, fine Sugar and Egges: take away some of their whites, worke all together. Take halfe the Pudding on the one side, and the other on the other side, and make it round like a loafe.

Then

Then take Butter, and put it in the middeſt of the Pudding, and the other halfe aloft. Let your liquour boyle, and throw your Pudding in, being tyed in a faire cloath: when it is boiled enough cut it in the middeſt, and ſo ſerue it in.

A Swanne or Gooſe-Pudding.

STirre the blood of a Swanne, or Gooſe, ſteepe fine Oatmeale in milke, Nutmeg, Pepper, ſweet Hearbes, minſt Suet: mingle all together with Roſe-water, Lemmon pils minſt fine, Coriander ſeeds, a little quantity thereof. And this is a rule both for grated bread Pudding, or any other Pudding that is made in a Swanne or Gooſeneeke.

A Liueridge or Hogges Pudding.

BOyle a Hogges Liuer well, let it be throughly colde: then grate it like Bread: grate Bread, take new Milke, the fat of a Hogge minſt fine,

put

put it to the bread, and the Liuer, the more the better, diuide it into two parts. Take store of dry Hearbes, that are very well dryed, mince them fine, put the Hearbes into one part, with Nutmeg, Mace, Pepper, Annis-seedes, Role-water, Creame, and Egs, wash the skinnes, and then fill them vp, and let them boyle enough. To the other sort put Barberries, sliced dates, Corrans, new Pike and Egs, worke them as the other.

A Chiueridge Pudding.

Lay the fattest guts of your Hogge in fayre water and Salt, to scowre them. Take the longest and the fattest gut, begin at the middest of the gut, and stuffe it with Nutmeg, Sugar, Ginger, Pepper, and sliced Dates, boyle it and serue it to the Table.

A Ryce-Pudding.

Steepe it in fayre water all night: then boyle it in new milke, and draine

drayne out the Milke through a Cullinder: mince Beefe-suet handsomely, but not too small, and put it into the Rice, and parboyld Currans, yolkes of new laid Egges, Nutmeg, Sinamon, Sugar and Barberries: mingle all together: wash your scoured guttes, and stuffe them with the aforesaid pulp: parboyle them, and let them cole.

A Florentine of Veale.

MInce colde Veale fine, take grated Bread, Currans, Dates, Sugar, Nutmeg, Pepper, two or three Egges, and Rose-water: mingle all well together, and put it on a Chafingdish of coales, stirre them till they be warme, and then put some betweene two sheetes of puft-paste, and bake it, put the rest upon slices of a white loafe and frye it in a Frying-pan, washt before with the yolke of an Egge: serue it with Sinamon and Ginger, at the second course.

A

A Marrow Toast.

Mince cold parboild Veale, and Suet very fine, and sweet herbs each by themselues, and then mingle them together with Sugar, Nutmeg, Sinamon, Rose-water, grated bread, the yolkes of two or three new-laid Egges: open the minst meate, and couer it with the marrow. Then put your toast into the Pipkin with the uppermost of some strong broth: let it boyle with large Mace, a Fagot of sweet herbs, scum them passing cleane, and let them boile almost dry. Then take Potato-rootes boyld, or Chesnuts, Skirrotes, or Almonds, boyled in White-wine, and for want of Wine you may take Vergis and Sugar.

Another in a Frying-pan.

Take the marrow whole out of the bone, so neare as you can: some Oysters is a fit proportion, for that Marrow being parboyld, and bearded,

and

and cut in small pieces. Put in a little yong Time, Pennyroyal, and Parsley minst fine: worke all together like batter. Then roule your Parrow within that, and season it with Pepper, Salt, and Nutmeg. Then make it in little Patteyes with fine Paste: some like Peasecods: fry them, shake on Sugar, and serue them in.

A Pudding stued betweene two Dishes.

Take the yolkes of three Egges, and the white of one, halfe a dozen spoonefuls of sweet Creame, a Nutmeg grated, a few Cloues and Mace, a quarter of a pound of Beefe Suit minst small, a quarter of a pound of Currens, temper it like a Pudding with grated bread, and a spoonefull of Rosewater. Then take a Reil of Veale, cut it in square pieces like Trenchers, lay three spoonefuls of the batter vpon one side, then roule it vp in the Cawle: pin one side ouer the other with two small pinnes, and tie each end with a

three. You may put two, three, or foure of them in a Dish, then take halfe a pinte of strong Mutton broth, and halfe a dozen spoonefuls of Vinegar, three or foure blades of large Mace, and an Ounce of Sugar. Make this broth to boyle upon a Chafingdish of coales, and then put in your Pudding: When it boyles couer it with an other Dish, and let it stue a quarter of an houre longer. Turne them for burning, then take vp your Pudding, and lay it vpon sippets, and poure the broth vpon the toppe. Garnish your Dish with the coate of a Lemmon, and Barberryes: serue them hot, either at Dinner or Supper.

To make French puffes with greene Hearbes.

TAke Spinage, Parsley, Endiue, a sprigge or two of Sauory: mince them very fine: season them with Nutmeg, Ginger, and Sugar. Mixe them with Egges, according to the quantitie of the Hearbes, more or lesse.

Then

Then take the coare of a Lemmon, cut it in round slices very thinne: put to euery slice of your Lemmon one spoonfull of this stuffe. Then frye it with sweet Lard in a Frying-panne as you frye Egges, and serue them with sippets or without, sprinckle them eyther with White-wine or Sacke, or any other Wine, sauing Rennish-wine. Serue them eyther at Dinner or Supper.

Dropt Razins.

TAke the fairest Razins of the Sun, slit them on one side: lay them open, as round and as broad as you can. Then take the aforesaid hearbs minst, and seasoned, and lay betwixt two Razins as many as you can close betwixt them. Take halfe a spoonfull of the foresaid stuffe that you fryed your Lemmons with: frye them browne.

A fond Pudding.

TAke eyther Mutton, Veale, or Lambe, roast or raw, but raw is better.

better. Mince it fine with Béefe-suet: take Spinage, Parsley, Marigold, Endiffe, a sprig of Time, and a sprig of Sauory: chop them fine, and season them with Nutmeg, Sugar, minst Dates: take Currans and grated bread, the yolkes of three or foure new-laid Egges, a spoonfull or two of Rose-water, as much Vergis: worke them vp like Birds, Beasts, Fishes, Peares, or what you will. Frye them, or bake them, and serue them vpon Sippets, with Vergis, or White-wine, Butter, and Sugar: ferue them eyther at Dinner or Supper.

To make Puffes on the English fashion.

TAke new milke curds, presse out the Whay cleane, take the yolkes of three Egges, and the white of one, fine Wheate-flower, and mingle amongst your Curdes: Season it with Nutmeg, Sugar, and Rose-water, mingle all together. Butter a faire white Paper, lay a spoonefull at once vpon it, set them into a warme Ouen, not ouer

hot, when you ſée them riſe as high as a halfpeny loafe, then take Roſe-water, and Butter, and indale them ouer: ſcrape on Sugar, and ſet them in the ouen againe, vntill they be dryed at the tops like Ice. Then take them out, and ſerue them vpon a plate, eyther at dinner or ſupper.

To make a Pudding in a Frying-panne.

TAke foure Egges, two ſpoonefuls of Roſe water, Nutmeg grated, Sugar, grated Bread the quantitie of a penny Loafe, a pound of Beefe-Suet minſt fine: worke them as ſtiffe as a Pudding with your hand, and put it in a Frying-pan with ſweet Butter, frye it browne, cut it in quarters, and ſerue it hot, eyther at dinner or ſupper. If it be on a faſting-day leaue out the Suet and the Currans, and put in two or three Pomewaters minſt ſmall, or any other ſoft Apple that hath a good reliſh.

To

To make Apple-puffes.

TAke a Pomewater, or any other Apple that is not hard, or hath in taste: mince it small with a dozen or twenty Razins of the Sunne: wet the Apples in two Egges, beate them all together with the backe of a knife or a Spoone. Season them with Nutmeg, Rose-water, Sugar, and Ginger: drop them into a Frying-pan with a spoone, frye them like Egges, wring on the iuyce of an Orenge or Lemmon, and serue them in.

To make Kicks-Hawes.

TAke the kidney of a Veale, or Lambe, or if you haue neyther of both, then take the eare of a Mutton, fat and all. Boyle it and mince it fine: season it with Nutmeg, Pepper, and Salt. Then take two or three Egges, a spoonefull of Rose-water, two or three spoonefuls of Sacke, as much grated Bread as will worke them like Lith-

paſte. Then floure your moulds, and fill them with that paſte: then roule a thinne ſheet of paſte, wet it and couer it ouer: frye them, and turne them into ſmall Diſhes, and keepe them warme in the Ouen, ſerue them at Dinner, or Supper. If you will bake them then you may turne them into the diſh raw, out of your moulds, and Ice them with Roſe-water and Sugar, and ſet them in the Ouen, when your Pyes are halfe bakte.

To make ſome Kickſhawes in paſte, to frye or bake, in what forme you pleaſe.

MAke ſome ſhort Puffpaſte, rowle it thinne: if you haue any moulds you may worke it vpon your moulds, with the pulp of Pippins, ſeaſoned with Sinamon, Ginger, Sugar, and Roſe-water, cloſe them vp, and bake them, or frye them: or you may fill them with Gooſeberries, ſeaſoned with Sugar, Sinamon, Ginger, and Nutmeg: rowle them vp in yolkes of Egs,

and

and it will keepe your Marrow, being boyled, from melting away, or you may fill them with curds, boyled vp with whites of Egges and Creame, or yellow with the yolkes and creame, and it will be a tender curde: but you must season the Curd with parboyld Currans, three or foure sliced Dates put into it, or fire bits of Marrow, as big as halfe a Walnut: put in some small peeces of Almond-paste, Sugar, Rose-water, and Nutmeg. And this will serue for any of these Richshawes, eyther to bake, or for a Florentine in Puffpaste: any of these you may frye or bake, for Dinner or Supper.

To make an Italian Pudding.

TAke a Penny white loafe, pare off the crust, and cut it in square peeces like vnto great Dyes, mince a pound of Beefe-suet small: take halfe a pound of Razins of the Sun, stone them, and mingle them together, and season them with Sugar, Rose-water, and

Nutmeg, wet these things in foure Egges, and stirre them very tenderly for breaking the Bread: then put it into a dish, and pricke three or foure peeces of Marrow, and some sliced dates: put it into an Oven hot enough for a Chewet: if your Oven be too hot, it will burne: if too colde, it will be heavy. When it is bakte scrape on Sugar, and serue it hot at Dinner, but not at Supper.

To boyle a Racke of Veale on the French fashion.

Cut it into Steakes, cut a Carrot, or Turnup in peeces like Diamonds, and put them into a Pipkin with a pinte of White-wine, Parsley bound in a Fagot, a little Rosemary, and large Mace, and a sticke of Sinamon: pare a Lemmon, or Orenge, and take a little grose Pepper, halfe a pound of Butter; boyle all together vntill they be enough: when you haue done, put in a little Sugar and vergis Garnish your dish as you list.

To

To fearce a Legge of Lambe on the French faſhion.

TAke the fleſh out of the in-ſide, and leaue the skinne whole, mince it fine with Suet: take grated Bread, mingle Orenge pill, ſliced Nutmeg, Colaander-ſeedes, Barberries pickt, a little Pepper: worke all together with yolkes of Egges, like a Pudding, and put it in againe. If you want a cawle of Mutton to cloſe it with, then take the yolke of an Egge, and ſmeare it all ouer, and it will hold it faſt. Then put it in a Diſh raw, and ſet it vpright, and put a little Butter into the diſh, and ſet the Diſh into the Ouen: put to the aforeſaid things, Sugar, Currans, and ſliced Dates, Salt and Vergis. When it goeth to the table, ſtrow it with yolkes and Parſley, eyther of them minſt by it ſelfe.

To haſh Deere, Sheepe, or Calues tongues, on the French faſhion.

BOyle, Blanch, and larde them, ſticke them with Cloues and Roſemary, and put them on a Spit, vntill they be halfe roaſted. Then put them into a Pipkin with Claret-Wine, Sinamon, Ginger, Sugar, ſliced Lemmon, a few Carraway-ſeedes, and large Mace. Boyle all together and ſerue them in with fryed toaſts.

Engliſh Cookerie.

To boyle a Capon.

Take ſtrong broth of Parrow-bones, or any other ſtrong broth, put the Parrow into a Pipkin with ſalt: boyle your Capon in the Pipkin, and ſcumme it cleane, before you be ready to take it off put in your Salt. Take a pinte of White-wine in a Pipkin, for one Capon, if you haue more, you muſt haue more Wine: halfe a pound of Sugar, a quarter of a pound of Dates ſliced, Potatoes boyled, and blaunch't, large Mace, Nutmeg ſliced: if you want Potatoes, take Endiffe, and for want of both, boile Skirrets, & blanch them: boile all together, with a quarter of a pint of Vergis, and

and the yolkes of Egges, straine it and stirre it about, and put it to the Capon with the strong broth.

To garnish your dishes.

GArnish your Dishes round about with fine Sugar: take Orengado dipt among Biskets and Carrawaies. Take a Pomgranate, and garnish the side of your Dish with it: take Currins and Prunes, and wrap them in fine Sugar, having beene first boyled tender in faire water: Take a Lemmon and slice it, and put it on your Dish, and large Mace steped or boyled, or preserued Barberries. Any of these are fit to garnish your Dish: take your Capon out of the broth, and put it into a Dish with sippets, and any of these garnishes round about it.

To boyle a Capon another way,

BOyle a Knuckle of Veale vntill it make strong broth: then take your Capon, and boyle it in faire water and

Salt,

Salt, and when it is almost boyld, take it & put it in a Pipkin, and straine your broth into the Capon: Then wash and scrape Parsley, and Fennell-rootes cleane, pith them, and slice them along: boyle them in a Skillet of water, and when they are halfe boyled take them from the fire, and put them in a strainer, and then in a cleane Pipkin. Then take a little Rose-water, and a quarter of a pound of fine Sugar, vntill it be as cléere as glasse: then take a little large Mace, a Fagot of sweet Hearbes, a minst Lemmon, the pill taken off. Boyle a few Razins of the Sun with it, but first take out your Capon and straine the broth: put the Capon into a Dish very finely garnisht: then put the broth to the Capon: then take Parsley rootes, and lay them on the top of the Capon with your minst or sliced Lemmon, your Razins of the Sunne, and your large Mace. Garnish your dish as before is shewed.

To

To boyle a Capon in Rice.

BOyle a Capon in Salt and water, and if you like it, you may put into a faire cloath, a handfull of Oatmeale: then take a quarter of a pound of Rice, and steepe it in faire water, and so halfe boyle it: then straine the Rice through a Cullinder: then boyle the Rice in a Pipkin, with a quart of Milke: put in halfe an ounce of large Mace, halfe a pound of Sugar: boyle it well, but not over-thicke, put in a little Rose-water: blanch halfe a pound of Almonds, and beate them in a morter with a little Creame and Rose-water: beate them fine, and straine them into a pipkin by it selfe. Then take vp your Capon, and set your Almonds a little against the fire. Garnish your Dish as you thinke fit, and lay in your Capon, and put your Rice handsomely vpon the Capon, and then the broth vpon the Rice.

To

To boyle a Capon with Oysters, and pickled Lemmons.

BOyle the Capon halfe enough, with fayre Water and Salt: then straine some of the broth into a quart of Rennish-Wine: then put in a few sweet Herbes, minst with a pickled Lemmon or Orenge, put all into the Pipkin, and let them boyle together. Then take the Oysters, picke and beard them, and parboyle them: then put them out of the broth into a Cullinder, and then put them into a Pipkin. Then take a few Razins of the Sunne: and if you love the tuyce of an Onyon, first boyle some Onyons by themselues, and straine them, and then put them into the pipkin, and serue it in with what garnish you please.

To

To boyle a Capon with Pippins,

PArboyle it as before, then put two Marrow bones into a Pipkin, or rather put the Marrow of two or three bones into a Pipkin, with a quart of white wine, a little sliced Nutmegge, halfe a score of dates. When you have so done, put in a quarter of a pound of Sugar, then pare your Pippins, and cut them into quarters, and put them into a Pipkin, and couer them with a little Rosewater & Sugar, and boyle them. Then take (if you haue it) sippets of Wisket, and for want thereof take other Bread: then boyle seauen or eight hard Egges, take out the yolkes and put them in a strainer. Then take a little Vergis, and strong broth where the Capon is boyling, straine it, and put it in a Pipkin, and stir all together with the Pippins and Pulcadine: let the Pulcadine bee put on, when the Pippins are colde.

To boyle Chickens in White-broth.

TRuſſe and parboyle them very white: then put them with ſweet Herbes into a Pipkin with Mace, peeces of Sinamon, chop a little Parſley but courſe, and ſtraine the yolkes of foure or five Egges, with a little Vergis, which muſt be put in when they are ready to be taken from the fire. Garniſh your Diſh.

To boyle Chickens in ſoope.

BOyle them vntill they be enough, boyle Artichockes very well, and blanch them. Then put your Chickens into a pipkin with ſtrong Broth. Cut your Artichockes, and put them into a Pipkin with a few ſliced Dates: waſh a few Raiſins of the Sonne, and a few Currans cleane, put them into a Pipkin: then take Cole Floza, and waſh it cleane, and parboyle it very well. When you take them from the fire

fire, blaunch them very cleane, and put them into a Pipkin: then take some of your Artichockes left, and a little white Bread, laid in steepe with a little broth and Vergis, halfe a dozen yolkes of hard Egges, and a little strong broth and Vergis, a quarter of a pound of Sugar, put it into the Pipkin, and stirre all together, with a good quantity of Butter: then mince the flowers of Marigolds, and boyle them with the rest: Scumme the broth cleane, and then it will looke very cleere: with this boyling you may boyle Capon, Pidgeon, Rabbet, Larke, &c.

To boyle the common way.

TRusse and parboyle them, and put them into a Pipkin with strong broth: then take Parsley, Endiffe, Spinnage, a Fagot of sweet Hearbes. Trusse your Parsley and Endiffe, and put them into a Pipkin, and two or three ribs of Mutton, and if you haue any Potatoes, or Skirrets, put them in

in with Marigold Flowers, and let them boyle well together: then slice one Carrot, and cast it in, and serue it with a few large Mace, and a little Vergis. Take the yolks of halfe a dozen Egges, mince them by themselues fine, and the parboyld Parsley by it: then mingle them with a few Barberries, cast all these things on the top of the Chickens, after you haue put them in the Dish: so also may you do with a Knuckle of Veale.

To boyle Chickens with Lettice, the best way.

Cut euery Chicken in foure quarters after the parboyling of them, and put them into a Pipkin with two or three sweet-Breads of Veale: or if you cannot so readily come by so many, then take the Udder of a Veale, and parboyle it very well. Cut it in pieces, and put it into the Pipkin, with a sliced Lemmon. Then take Lettice, cut them, and wash them cleane, and bruise them with the backe of a Ladle, and put them into the Pipkin: then take a good

good deale of sweet Butter, about the quantity of halfe a pound, halfe a pinte of Sacke, a quarter of a pinte of white Wine, Mace, a sliced Date, a Nutmeg: you may put in three or foure Dates sliced, if you haue so many. Let all these boyle together ouer the fire with Marigold-flowers and sweet Hearbes.

To boyle a Rabbet.

PArboyle your Rabbet well, and cut it in peeces: then take strong broth, and a Fagot of Hearbs, a little Parsley, sweet Marioram, three or foure yolkes of Egges, strained with a little white Bread, and put all in a Pipkin with Mace, Cloues, and a little Vergis to make them haue a taste.

To boyle a Rabbet with Grapes or Gooseberries.

TRusse your Rabbet whole, and boyle it with strong broth, vntill it bee ready. Then take a pinte of white-

white-Wine, a good handfull of Spinnage, chopt in peeces, the yolkes of Egges, cut in quarters, and a little large Mace. Let all boyle together with a Fagot of sweet Hearbes, and a good piece of Butter.

To boyle a Rabbet with Claret wine.

Vse it as before is shewed, slice Onyons, and a Carrot-root, a few Currins, and a Fagot of Hearbes, mixt Parsley, Barberries picht, large Mace, Nutmeg, and Ginger: throw them all into the Pipkin. Boyle it with halfe a pound of Butter.

To boyle a wilde Ducke.

TRusse and parboyle it, and then halfe roast it: then carue it, and saue the gravey: take store of Onyons, Parsley, sliced Ginger, and Pepper: put the gravie into the Pipkin with washt Currins, large Mace, Barberries, a quart of Claret Wine:

let all boyle well together, scumme it cleane, put in Butter and Sugar.

To boyle a tame Ducke, or Widgin.

PArboyle your Fowle well, take strong Mutton broth, a handfull of Parsley, choppe them fine with an Onyon, & Barberries, pickt Endiffe washt: throw all into the Pipkin with a Turnup cut in pieces, and parboyld, untill the rancknesse be gone. then put in a little white Wine, or Vergis, halfe a pound of Butter: boyle all together, and stirit, and serve it with the Turnup, large Mace, Pepper, and a little Sugar.

To boyle Pigeons.

PArboyle your Pigeons with Parsley in their bellies, and Butter: put them in a Pipkin with strong broth, about a quart thereof, a ribbe of Mutton, large Mace, a little grosse Pepper, beaten Sinamon, a little Ginger

ger and Sugar, a few Rasins of the Sunne, a few Currens Barberries in bunches, halfe a pinte of white wine, boyle all together with a little Bread steeped in broth, to colour it: straine it with some of the broth, and put it into the Pipkin: let them boyle till they be enough, and so serue them in. This broth may serue to boyle Woodcockes, or Partridges in, with this difference, take some of the broth out of the Pigeon, and put in a minst Onyon. Let it boyle vntill it be enough.

To boyle Pigeons with Capers or Sampyer.

Put them into a Pipkin, with a pinte or more of white Wine, a little strong broth, a ribbe or two of Veale: wash off the saltnesse of your Capars, or Sampyre: blaunch halfe a pound of Almonds, put them in colde water, cut them longwise, and put them into the Pipkin with Rasins of the Sunne. Take large Mace, a little sliced Ginger, a sliced Nutmeg: let

them all boyle together with a Fagot of Hearbs. Throw into them three or foure yolkes of Egges whole, and a peece of Butter, then put in the Sampyre or Capers. This boyling will serue well for Rabbets.

To boyle Sawceges.

PUt them into a quart of Claret Wine, large Mace, Barberries, Sinamon, a handfull of sweet Hearbs. Garnish this Dish with Sinamon, Ginger, and fine Sugar.

To boyle Goose-giblets, or Swannes giblets.

PIcke and parboyle them cleane, and put to them some strong broth, with Onyons, Currins, and Parsley, and let all boyle together with large Mace, and Pepper: boyle them well with a Fagot of sweet Hearbes, and then put in Vergis and Butter.

Giblets

Giblets with Hearbes, and Rootes.

PIcke and parboyle them, and put them in a quart of claret wine into a Pipkin, halfe an ounce of sugar, a good quantity of Barberries, Spinage, and a Fagot of sweet Hearbes, boyld Turnups, and Carrots sliced, and put them into the Pipkin, and boyle them well together: then take strong broth, Vergis, and the yolkes of two or three new layd Egges: straine them, and put them into the Pipkin.

To smoore a Racke, or ribbes of Mutton.

CUt your Mutton in pieces, and split it with the backe of a Cleaver, and so put it into a dish, and a peece of sweet Butter, and put it into the bottome of your dish: then take a Fagot of sweet Hearbes, and grosse Pepper: straw them in a covered dish, with a little Salt: turne them now and then, and when they are enough put them in a

cleane dish with sippets. This dish is best garnished with Barberries, and Pepper.

For the fillets of a Veale, smoored in a Frying-panne.

CUt them as for Olives: hacke them with the backe of a knife: then cut Lard fine, and larde them, then put them in a Frying-pan with strong Wæce, or Ale, and frye them somwhat browne: then put them into a pinte of Claret Wine, and boyle them with a little Sinamon, Sugar and Ginger.

A Dish of Steakes of Mutton, smoorde in a Frying-pan.

TAke your legge of Mutton cut into Steakes, and put it into a Frying-pan, with a pinte of white Wine, and smoze them somewhat browne: then put them into a Pipkin. Cut a Lemmon in slices, and throw it in: then take a good quantity of Butter, and hold it ouer the fire: when it is ready

by to frye, put in a handfull of Parſley, and when it is fryed, put it into the Pipkin, and boyle it together. This Diſh would be garniſhed with Sinamon, Sugar, and ſliced Lemmons.

To ſmoore a Chicken.

CUt it in ſmall pieces, and frye it with ſweet Butter: take Sacke, or white Wine, Parſley, an Onyon chopt ſmall, a piece of whole Mace, and a little groſſe Pepper: put in a little Sugar, Vergis, and Butter. Then take a good handfull of Clary, and picke off the ſtalkes, then make fine batter with the yolkes of two or three new layd Egges, and fine flowre, two or three ſpoonfuls of ſweet Creame and a little Nutmeg, and ſo frye it in a Frying-panne with ſweet Butter: ſerue your Chickens with the fryed Clary on them. Garniſh your Diſh with Barberries.

To

To frye Muſſels, Perywinckles, or Oyſters, to ſerue with a Ducke, or ſingle by themſelues.

BOyle theſe ſhell-Fiſhes: then ſlowze and frye them: then put them into a Pipkin, with a pinte of claret Wine, Sinamon, Sugar, and Pepper. Take your Ducke boyled or roaſted, and put them into two ſeuerall Pipkins, if one be boyled, and the other roaſted, and a little Sugar, large Mace, and fryed toaſts, ſtucke round about it with Butter.

To marble Smelts, Soales, Flounders, Plaice, &c.

FRye ſallet Oyle in a Frying-pan or Chafer, wipe your Fiſh, and when the Oyle is hot, put in ſo much Fiſh as the Oyle will couer, and when it waſts you muſt ſupply it. Then frye Bayleaues, where the Fiſh hath bẽ fryed in whole peeces: put Claret Wine into an earthen Panne, put the fryed leaues

leaues into the bottome of the Panne, and let some of them lye aloft: slice an ounce of Nutmeg, or rather two, as much Ginger, and large Mace, a few Cloues, and Wine-vinegar: put your marble Fish into the liquour, so as the Bay-leaues and spices couer it, as well as it that lyeth vnder. And vpon occasion serue it with the Bay-leaues, and the spices of the liquour.

To congar Eeles in collars, like Brawne.

Cut them open with the skinne on, and take the bone cleane out, large Mace, grosse Pepper, some fine sweet Hearbs, chopt vnder your knife. Then straw the Hearbs and the Spices all along the inside of your Eele, and rowle it like a collar of Brawne: so may you doe with Tenches, boyled in faire water, white Wine, and a quantitie of Salt, so put in some sliced Ginger, Nutmeg, and Pepper in graine. When it is well boyled put it into an earthen Pan, couered with the owne liquour,

liquour, and a little white Wine-vinegar.

To sowce a Pigge in collors.

CHine your Pigge in two parts: take out all the bones, lay it in a Keeler of water all night. The next day scrape off all the filth from the backe, and wipe it very dry: then cast Pepper on it, a little large Mace, and Ginger, with a Bay-leafe or two, even as you would doe a collar of Brawne, and let your pan boyle before you put it in: keepe it with scumming untill it be halfe boyled, then take out a ladlefull or two, and put it in a Panne by it selfe, put into this boyling some Rennish or Claret Wine, sliced Nutmeg, grosse Pepper, sliced Ginger. Let it stand untill it bee almost colde, and then dish it with Bay-leaues.

To sowce a brest of Veale.

BOne your breast, and lay it in faire water, untill the blood be gone. Then

Then take it, and dry it, and take all kinde of sweet Herbes, Nutmeg beaten, Sinamon beaten, Ginger beaten, but not too fine, Callender, pared Lemmon-pill cut in fine pieces: mingle all together, spread your Veale, and cast it on the inside, and then rowle it like a collor of Brawne, binde it close. Let your liquour boyle, and put in your Veale. So you may use Kackes unbound, and Breasts unbound. Let it bee scumd very cleane: then put in a Fagot of sweet herbes, and keepe it covered, for that will make it white: when it is almost boyled, throw in sliced Nutmegge, large Mace, a little Ginger, a Lemmon or two sliced.

To hash a shoulder of Mutton, or a Legge of Lambe.

TAke your meat off the Spit, and hash it into a Pewter Dish: put in some Rennish Wine, Razins of the Sunne, sliced Lemmon raw Oysters: put them altogether into a Pipkin, and stirre them. If you want Oysters, and

and Raysins, then take two Onyons whole, put them into the meate. If you want Wine, take strong broth, Vergis, and Sugar. Throw a few Barberryes into the Dish, and serue it on toasts or sippets.

A Legge of Lambe fearst with Hearbes.

SErue it as is before shewed, with sweet Hearbes, and grated Bread, Bisket seedes, a few Coriander seedes, Lemmon pils, minst fine, Nutmeg sliced, sliced Dates, a little grosse Pepper, Capers washt cleane: put all together with fire or seauen yolkes of new layd Egges, hard roasted, and whole, and put them into your stuffe, and worke them with Sugar, Rosewater, and Vergis, and the marrow of a bone or two, Salt, and Pepper, put all together into the skinne: Carrawayes, and Orrengado are fittest garnish for your Dish.

To

To ſmoore Calues feet.

BOyle and blaunch them, and lay them in fayre water and Salt, and when they are cold cut them in the middeſt, and take out the blackeneſſe, and put them in a diſh with ſweet Butter. Mince Parſley, Onyons, and tops of Time, Carrins, large Mace, Pepper, with a little Wine-vinegar. Let all ſtue together vntill they be ready: put in a few Barberries, chopt Parſly fine, two or three yolkes hard, and minſt by themſelues, Roſe-water, and Sugar, and when you ſerue it, ſtrow it with Parſley and hard Egges.

Another way.

BLaunch them as before, put them in a Diſh with fayre water and Butter, chop Lettice, and Spinnage, with the backe of your Knife: and put them in a Diſh: let them boyle with large Mace, ſliced Lemmon, a few Grapes, or a ſtewed Cucumber ſliced.

Let

Let all boyle well together with Pepper: straine into a dish the yolkes of Egges, Vergis, and Sugar: straine them together when they goe to the Table. This boyling will serue for Neates feet, Sheepes Trotters, or Hoggesfeet: serue them hot at Supper.

To hash Neates-Tongues.

BOyle them, and blaunch them, and slice them in pieces, put them into a Pipkin with Razins of the Sunne, large Mace, Dates sliced, a few blancht Almonds, and Claret Wine, boyle all together with halfe a pound of sweet Butter, Vergis, and Sugar. Straine a Ladle full of liquour, with the yolks of about halfe a dozen Egges.

The same with Chestnuts.

SErue your Tongue, as before: put it in a Pipkin with blaunch Chestnuts, strong broth, a Fagot of Yearbes,

Herbes, large Mace, washt Endiffe, a little Pepper, a few Cloues, and whole Sinamon. Boyle all together with Butter, season them with Salt onely, garnish your Dish as you list.

Certaine Gellies.

Chriſtall Gellie.

TAke a knuckle of Veale, and a paire or two of Calues feet, take out the fat betweene the Cleaſe, waſh them in two or three warme waters, and let them bee all night in an earthen pot or panne, in faire water. The next day boyle them verie tender in faire Spring-Water, from a gallond to three pintes: then let the liquour ſtand vntill it be colde in an earthen Baſon, pare away the top and the bottome, and put to it a little Roſe-water, ſeaſon it with double refined Sugar, then put to it halfe a dozen ſpoonfuls of Oyle of Sinamon, and

and as many of Dyle of Ginger, and halfe so much of Dyle of Nutmeg, a graine of Muske tyed in a little lawne: when all this is boyled together, put it into a Siluer or earthen dish, and so let it stand vntill it be throughly colde, and then either serue it in slices, or otherwise, as you please.

To make Gellie of Pippins, of the colour of Amber.

TAke eight faire Pippins, take out the coares, boyle them in a quarte of Spring-water, from a quarte vnto a pinte: put vnto it a quarter of a pinte of Rose-water, a pound of fine Sugar, and boyle it vncouered, vntill it come to the colour of Amber: you may know when it is enough, by letting a drop fall on a peece of Glasse, and if it stand, it is inough: then let it run into an earthen or Siluer Bason, vpon a Chasing-dish of Coales, and while it is warme, fill your Boxes or Printing-moulds with a spoone, and let it stand, and when it is colde, you may turne it

out of your mould, and it will be printed on the vpper side.

To make Gellie of Pippins, as orient red as a Rubie.

TAke eight faire Pippins, take out the coares, boyle them in a quarte of Spring-water, and a pound of fine Sugar, boyle it still couered close vntill it be red, and in all the other operations you must doe as in the Amber coloured-Gellies, remembring alwaies, that your Bores or moulds be layd in water before you vse them three or foure houres, and then the Gellie will not cleaue vnto them.

To make white leach of Almonds.

TAke halfe a pound of Iordan Almonds, lay them in cold water, the next day blaunch them, and beat them in a stone Morter, put in some Damaske-Rose-water into the beating of them: and when they be beaten very fine

fine, draw them through a ſtrainer, with a quarte of ſwéet milke, from the Cowe: ſet it vpon a Chafing-diſh of Coales, with a piece of Iſinglas, a péce of whole Mace, one Nutmeg quartered, a graine of Muske tyed in a faire cloute and hung vpon a thréd in it: And when you ſée it grow ſomething thicke, take it off the fire, and take out your whole ſpices, and let it runne through a ſtrainer, into a broad déepe diſh. And when it is colde, you may ſo ſlice it, and ſerue it in. If you pleaſe you may caſt ſome of it into colours, as Yellow, Gréene, Red: your Yellow muſt be Saffron, or the bloſſomes of white Roſes: the Gréene muſt be the iuyce of gréene Wheat: and your Red you muſt make with Turnſoll: thus you may haue Leach of foure ſeuerall colours.

FINIS.